



RAVICO

a belgian tradition

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TECHNICAL DATA SHEET

Product name

GELDOR COLD PROCESS ELLPHI®

Product reference

GM810

Created:

9/11/2022

Updated:

3/06/2026

by

Olivier

Product Information

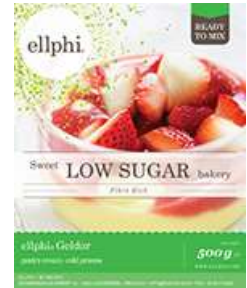
Dimension (L x l x H - mm) N.A

Net Weight: N.A g* Bruto Weight N.A g* * average value

Comment: Low sugar cold process custard cream

Best before: 12 (paperbag) - 18 (doypack) months

Storage Conditions: 12-20°C - Max 65% Rel humidity - closed packaging



Packaging

		Carton dimensions (cm)			Net wt (kg)	Bruto (kg)	Crt/100x120 pal	Crt/euro pal
GM810s10	Geldor Cold process 10Kg Ellphi®	20 x	30 x	60	10	10,3	80	48
GM810s25	Geldor Cold process 25Kg Ellphi®	20 x	35 x	80	25	25,3	40	32
GM810s500	Geldor Cold process 6x500g Ellphi®	26 x	17 x	20	3	3,4	200	147

Ingredients

Ingredient list in decreasing order

	E number	%
ellphi® sugar replacement (Blend of fibres of Corn and Chicoree, Sweetener (isomalt, sucralose)		
Modified Food Starch	E1414	
Full fat milk powder		
Skimmed milk powder		
Vegetable fat (coconut)		
Gellifying agents (Disodium monohydrogen phosphate, Tetra sodium pyrophosphate)	E339ii/E450iii	
Gellifying agents (Carboxymethylcellulose, Sodium alginate, Calcium sulphate E516)	E466/E401	
Emulsifiers /Anti Caking agent (Silicium dioxide)	E471/E551	
Vanillin		
Colouring (FD&C yellow#5 & #6)	E102/E110	

Recipe

400g Geldor + 1L water

Pour Geldor on water and whip vigorously. Let it settle in the fridge for one hour. Whip again before serving.



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GELDOR COLD PROCESS ELLPHI ® GM810

Analytical data

Average PH at 20°C		Humidity		%	Min Dry Cocoa Solid		%
Average Aw at 25°C	<0,5	Ashes		%	Min Dry Milk Solid		%
Average Brix at 20°C					Cocoa Butter		%
Average Density at 20°C							

Nutritional Facts

Total protein	9	g/100g
Available Carbohydrate	42	
Of which Sugar	14	g/100g
Of which Polyols	9	
Total Fat	8,4	
Of which Saturated fat	6,8	g/100g
Of which Trans Fat	0	
Fibres	7.2	g/100g
Sodium	100	mg/100g
Salt	255	mg/100g
Cholesterol	0	mg/100g
Calcium	114	
Iron	0	mg/100g
Potassium		
Vitamin D		
Energetic Value (Kcal)	306	Kcal/100g
Energetic Value (KJ)	1266	KJ/100g

The Nutritional information is given to the best of our knowledge and belief but cannot be regarded as guaranteed data.

The nutritional data is calculated and has not been analysed. - An empty value means it is not applicable for this product

Microbiological data

	CFU / g	Method
Total plate count	<5000	
Yeast	<100	
Moulds	<100	
Enterobacteriaceae	<10	
Coliform	<10	
E. Coli	<10	
Salmonella	0/25g	
Listeria Monocyto.		

Allergen data (EEC 2003/89 & 2006/142 & 1169/2011)

Cereals with gluten	?	Mustard	-
Crustacean	-	Sesame	-
Fish	-	Sulfites (SO ₂ >10mg/Kg)	-
Soya products	-	Lupine	-
Egg products	?	Molluscs	-
Milk products	+	Azo colours	+
Nuts	?	Present in ingredients	+
Peanuts	-	Cross contamination possible:	?
Celery	-	Absent	-
Label	Contains milk. May contain traces of nuts and eggs and gluten.		

Other information

Custom tariff code:	21069098	Kosher:	on demand	Vegetarian:	
GMO free:	Yes	EC 1829/2003 & 1830/2003	Halal:	on demand	Vegans:
Product Line certification:	HACCP	Heavy metals & Contaminants:	conform to EC 2023/915 and amendments		
Claim:	Contains azo colourings - may have an adverse effect on activity and attention of children				
	Pesticides: conform to EC 396/2005 and amendments				